



Winemaker's Notes

2005 LOUIS Pinot Noir

100% Tasmanian Wine

Winemaker's Comments

The Freycinet 'Louis' Range of wines showcase excellent cool climate varietal fruit characters in soft, easy drinking styles.

Similar winemaking techniques are utilised for both the Louis and Freycinet Pinot Noir. Fully ripe, estate grown fruit from 13 year old vines (clones G5V15, 114, 115 and 777) are hand harvested and fermented in a rotary fermenter. A pure yeast culture is added and the fermentation temperature is allowed to peak at around 32°C. The must is pressed after a 7 day extraction time. Maturation in French oak casks for 12 months (25% new) follows.

This wine reflects the ideal growing conditions of season 2005. The aroma reveals ripe plum and red berry fruits with earthy, truffle and cedar perfume.

The palate is full of spicy berry and plum flavours in combination with soft toasty oak characters and fine tannins. While thoroughly enjoyable whilst young, this wine has the structure and concentration of fruit flavours to mature gracefully over a 10 year period.

Winemaker: Claudio Radenti

